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REPLY TO: [Redacted]

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**From:** [Redacted]  
**Sent:** Thursday, January 15, 2015 11:56 AM  
**To:** [Redacted]  
**Cc:** [Redacted]  
**Subject:** Facilities Support Feedback Submission - Sodex sandwich station

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Subject: Sodex sandwich station

Feedback: Second time I've had a sandwich made with stale rye bread this week. Today I found a bug on the lettuce. It would be great if the food items like vegetables were properly washed before being served to customers and if there is a loaf of stale bread, it should be thrown away. This isn't the first time this has happened and other instances include food poisoning and sour food that tastes like cleanser or dishwashing detergent.

Just last week I saw a grilling station employee handle raw burger meat THEN handle and pick through the lettuce and tomatoes.

If any restaurant or diner sold food this poor in quality, with a complete disregard for proper food handling practices, it would have closed years ago just from the list of health department violations.

Submitted By:

[Redacted]

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